



Menu di San Valentino

Amuse bouche

Antipasto di Pesce

Pan fried scallop, Jerusalem artichoke cream, king prawn tempura, chilli bisque

Primi piatti

Flavio's Ravioli

A marriage of duck ravioli with a rich duck sauce, Flavio's ultimate seduction (so he says!)

or

Tagliolini al tartufo nero

Tagliolini with black truffle, one of the most sensual dishes from Italy

Sgroppino

Lemon gelato, vodka and Prosecco shots

Secondi Piatti

Coda di rospo all'americana

Pan fried monkfish with a rich bisque, tomato and brandy sauce, a total taste of the sea

or

Filetto di manzo con salsa di pepe verde

Fillet steak with green peppercorn, cream and brandy sauce, a classic indulgence

Dolci

Cioccolato fondente

Chocolate fondant with vanilla ice-cream, pears poached in cinnamon and red wine

Coffee and Petit fours

Four courses for £75

A discretionary 12.5% service charge will be added to the final bill